



Peanut Butter Chocolate Cheesecake Bites

- 3 packets SweetLeaf Stevia Sweetener
- 8 oz Cream Cheese, softened
- ½ Cup Peanut Butter
- 1 ½ Cups Chocolate Chips, unsweetened

Instructions

1. Combine cream cheese, peanut butter and SweetLeaf Stevia Sweetener in mixing bowl.
2. Stir until mixture has a light consistency both in color and texture.
3. Stir in ½ cup of chocolate chips & save the rest for dipping.
4. Cover and refrigerate for at least one hour.
5. Using a tablespoon, scoop the cooled cheesecake mixture in bite size balls onto a cutting board or cookie sheet lined with parchment paper.
6. Place bites in refrigerator for 20 minutes, or until hardened.
7. Melt remaining cup of chocolate chips.
8. Using a fork, dip the cheesecake bits into the melted chocolate, covering them completely.
9. Place bites back onto the parchment paper and refrigerate to harden.
10. Serve & enjoy!